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Schilling's Salad Supreme's Seasoning

This orange-colored spice blend has been perking up salads, pasta, potatoes, hamburgers, and vegetables for years now, but I've never seen a homegrown clone for the stuff. Time to change that. While it's obvious that sesame seeds are a major part of this blend, you may not know that the main ingredient is Romano cheese (in the bottle, it's been dyed orange by the paprika). Be sure to store this one in the refrigerator. You might even want to keep the seasoning in an empty shaker-top spice bottle. And if you're in the mood for some tasty pasta salad, just check out the tidbit below that comes right off the bottle of the original

product.

2 tablespoons Romano cheese 1 1/2
teaspoons sesame seeds 1 teaspoon
paprika 3/4 teaspoon salt 1/2 teaspoon
poppy seeds 1/2 teaspoon celery seeds
1/4 teaspoon garlic powder 1/4
teaspoon coarse ground black pepper
dash cayenne pepper

1. Combine all ingredients in a small
bowl and mix well. 2. Pour blend into a
sealed container (such as an empty spice
bottle) and store chilled. Makes 1/4 cup.

Tidbits The label of the original product
includes an easy recipe for Supreme
Pasta Salad. “Combine 1 pound cooked
pasta, 8 ounces Italian dressing and 4

tablespoons Salad Supreme (or the amount made in the above clone recipe). Toss with an assortment of chopped fresh vegetables. Chill.”